

# T A S T E F U L L Y D O N E

## WEDDING CELEBRATION BUFFET

### SELECTION OF EIGHT PASSED HORS D'OEUVRES, DECORATED WITH FRESH FLOWERS

MARYLAND LUMPFIN CRABCAKES WITH SAUCE REMOULADE  
SHRIMP RISOTTO CAKES WITH SAFFRON AIOLI  
CHIPOTLE GRILLED SHRIMP WITH CILANTRO CITRUS SAUCE  
SMOKED SALMON WITH CAPERS, RED ONION AND DILL ON ENDIVE  
SEARED TUNA WITH WASABI MAYO ON RICE CRACKERS  
MOROCCAN GRILLED SALMON BITES WITH CITRUS DIPPING SAUCE  
SALMON WITH GINGER, WATERCHESTNUTS AND SCALLIONS IN PUFF PASTRY

GRILLED CHICKEN SATES WITH ORANGE MISO DIPPING SAUCE  
ROSEMARY SCENTED CHICKEN BROCHETTES WITH ARTICHOKE HEARTS  
ASIAN CHICKEN POTSTICKERS WITH PLUM DIPPING SAUCE  
SMOKED DUCK BREAST WITH QUINCE JAM ON SWEET POTATO GAUFRETTES  
SESAME CHICKEN SKEWERS WITH HONEY MUSTARD SAUCE  
TANDOORI CHICKEN TIKKA WITH CARDOMON MANGO DIP

SKEWERED THAI STYLE STEAK WITH JALAPENO, LIME AND MINT  
PHYLLO CUPS WITH SPICY LAMB, MINT AND FETA  
GRILLED LAMB LOIN WITH BOURBON MINT JAM ON BRIOCHE  
PROSCIUTTO DI PARMA WRAPPED ASPARAGUS  
MINIATURE BEEF EMPANADAS WITH PICO DE GALLO  
SMOKED SWISS AND BACON TARTELETTE

ARTICHOKE AND PARMESAN CROSTINI  
CARAMELIZED ONION AND LEEK TARTELETTE  
SPINACH AND SMOKED GOUDA MINI QUICHE  
WILD MUSHROOM RISOTTO CAKES  
PORTOBELLO BRUSCHETTA WITH MOZZARELLA & ROASTED RED PEPPER  
SOUTHWESTERN BLACK BEAN EMPANADAS  
FOUR CHEESE SPANAKOPITA IN PHYLLO

### CARVING STATION

#### **CARVED TABLESIDE BY CHEF**

GRILLED PEPPER-CRUSTED FILET OF BEEF  
WITH HORSERADISH SAUCE, MUSTARD, MINI BRIOCHE

ROASTED FREE RANGE TURKEY  
WITH CRANBERRY CHUTNEY, PUMPKIN BREAD

HONEY CURED SMITHFIELD HAM  
WITH BOURBON MUSTARD, BUTTERMILK BICUITS

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## PAN ASIAN STATION

ASSORTMENT OF FRESHLY PREPARED MAKIS AND HANDROLLS TO INCLUDE TUNA, SALMON AND YELLOWTAIL  
SUSHI ROLLS, VIETNAMESE RICE PAPER ROLLS WITH GRAVLAX, BASIL AND MINT, CALIFORNIA ROLLS AND  
VEGETABLE MAKIS, FRESH WASABI AND GINGER  
STEAMED CRAB OR SHRIMP SHUMAI WITH SCALLION SOY SAUCE  
SALTED EDAMAME  
SHRIMP CRISPS  
JAPANESE RICE CRACKERS  
SPICY JAPANESE SEAWEED SNACK MIX

## PASTA STATION

### **PREPARED TABLESIDE BY CHEF**

PENNE PASTA PRIMAVERA A LA VODKA  
FARFALLE WITH CRIMINI AND SHIITAKE MUSHROOMS  
ORZO WITH FETA, KALAMATA OLIVES AND SUNDRIED TOMATO  
MINI CHEESE RAVIOLIS WITH ZESTY TOMATO SAUCE  
TRI COLORE TORTELLINI AL PESTO  
SERVED WITH FRESHLY GRATED PARMESAN CHEESE

## SEAFOOD & RAW BAR

CHILLED JUMBO SHRIMP, BLUE POINT OYSTERS AND LITTLE NECK CLAMS ON THE HALF SHELL  
LOBSTER, SCALLOP AND CALIMARI SEVICHE WITH CILANTRO AND LIME  
OYSTER CRACKERS, FRESH HORSERADISH, LEMON WEDGES, COCKTAIL SAUCE, VARIETY OF HOT SAUCES  
DECORATED IN A NAUTICAL THEME WITH FISHING NETS, STARFISH AND SHELLS

## GARDEN DISPLAY TABLE

FRUIT AND CHEESE BOARD TO INCLUDE A SELECTION OF DOMESTIC AND INTERNATIONAL CHEESES  
GARNISHED WITH FRESH BERRIES AND GRAPES, SERVED WITH CRACKERS AND BREAD  
VEGETABLE CRUDITE WITH BABY CARROTS, SUGAR SNAP PEAS, RADISHES, ASPARAGUS TIPS, BROCCOLI  
CELERY, RED AND YELLOW PEPPERS, GUACAMOLE DIP  
SOURDOUGH BREADS FILLED WITH HUMMUS, FRESH PITA TRIANGLES

## DESSERT & COFFEE

FRESH FRUIT DISPLAY WITH MELON, PINEAPPLE, GRAPES, BERRIES AND OTHER SEASONAL FRUIT  
PECAN SQUARES, LEMON MERINGUE COOKIES, COCONUT BARS, WHITE CHOCOLATE MACADAMIA BLONDIES,  
CHOCOLATE DIPPED STRAWBERRIES  
CHOCOLATE MARBLE CHEESECAKE, BLUEBERRY CHEESECAKE, LEMON BUNDT CAKE, BITTERSWEET CHOCOLATE  
MOUSSE CAKE, APPLE TART WITH CRÈME FRAICHE, PECAN TARTELETTES WITH FRESH WHIPPED CREAM, MISSISSIPPI  
MUD CAKE, HAZELNUT CAKE WITH MOCHA CREAM, KEY LIME PIE, CHOCOLATE HAZELNUT MOUSSE TARTS  
FRENCH ROAST COFFEE, TEA AND DECAFFEINATED COFFEE